

{ PLATS PRINCIPAUX }

FRUITS DE MER

*Huîtres oysters \$34.00 ½ doz.	Moules mussels \$24.00 1 doz.
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Crevettes 4 shrimp \$28.00	Demi-Homard ½ lobster \$37.00
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***Palourdes**
clams
\$3.00 ea.

***Petit Plateau**
½ lobster, 8 oysters, 2 shrimp,
4 clams, 8 mussels
\$105.00

***Grand Plateau**
1 lobster, 18 oysters, 6 shrimp,
6 clams, 12 mussels
\$185.00

REGIIS OVA
STURGEON CAVIAR

Traditionnel
served with traditional
accoutrements & toasted brioche
\$150.00 (1 oz.)

SALADES

Laitue
Bibb lettuce & garden herbs
with house vinaigrette
\$18.50

Salade Maraîchère au Chèvre Chaud
mixed greens, warm goat cheese,
baguette croûton & herbes de Provence
with red wine vinaigrette
\$18.00

***Salade Lyonnaise**
escarole, frisée, bacon lardons,
poached egg & Palladin croûtons
with bacon vinaigrette
\$22.50

***Steak Frites**
pan-seared filet steak,
caramelized shallots & maître d’hôtel butter,
served with French fries
\$59.00

***Rôti d’Entrecôte**
pan-roasted American Wagyu eye of the rib
with sauce Béarnaise
\$105.00

***Gigot d’Agneau**
roasted leg of lamb served with
ratatouille, crispy panisse & extra virgin olive oil
\$58.00

Poulet Rôti
roasted chicken with sweet corn,
hen-of-the-woods mushrooms,
bacon lardons & Dijon chicken jus
\$42.00

***Truite Amandine**
sautéed Idaho rainbow trout with haricots verts,
toasted almonds & beurre noisette
\$39.00

***Sole Meunière**
sautéed Dover sole
served with sauce meunière
\$80.00

Moules au Safran
Maine bouchot mussels
steamed with white wine, Dijon mustard & saffron,
served with French fries
\$45.00

Gnocchi à la Parisienne
sautéed gnocchi with a fricassée of summer vegetables
\$32.00

Boudin Blanc
white sausage with potato purée,
dried French plums & beurre noisette
\$34.00

HORS-D’OEUVRES

Olives Marinées
marinated olives
\$8.00

Œufs Mimosa
4 deviled eggs
\$8.50

***Rillettes aux Deux Saumons**
fresh & smoked salmon rillettes
served with toasted croûtons
\$24.00

***Terrine de Foie Gras de Canard**
with toasted baguette
\$36.00

Pâté de Campagne
country style pâté with watercress,
cornichons & radishes
\$24.00

DÉBUT

Soupe à l’Oignon
caramelized sweet onions
with beef jus, country bread &
Comté cheese
\$26.00

***Foie Gras Poêlé**
seared foie gras du jour
\$36.00

***Tartare de Bœuf**
beef tartare with radishes, cornichons,
frisée & horseradish crème fraîche,
served with grilled pain de campagne
\$25.00

Escargots de Bourgogne
Burgundy snails, parsley-garlic butter &
Bouchon Bakery puff pastry
\$24.00

FROMAGES

***Fromage du Jour**
selection of
cow, sheep or goat artisanal cheese,
with seasonal garnish

3pc. (tasting portion) \$24.00
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**“Un repas sans fromage
c’est comme
une journée sans soleil.”**

LES ACCOMPAGNEMENTS

Pommes Frites French fries \$10.00 with truffle \$19.00	Haricots Verts glazed French green beans \$15.00
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Purée de Pommes de Terre potato purée \$15.00	Épinards sautéed spinach \$15.00
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Maïs et Lardons
glazed corn & bacon lardons
\$15.00

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**Please hold your
device’s camera over this**

**QR Code to view
our digital wine list.**



Coral Gables, Florida | telephone 305.990.1360

Summer 2025

* THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY
AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.

PLEASE NOTE THAT THE CHECK INCLUDES AN 18% SERVICE CHARGE.